INSTALLATION GUIDE **EN**

PREMIUM

60/80/100 COMFORT AIR ELETTRONICO
45/60/80/100 COMFORT AIR

PREMIUM

80 ESTERNO ELETTRONICO

PREMIUM-ARCOS

60/80/100 ESTERNO

Sunday
The new way of grilling

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Dear customer,
thank you for having chosen our product. Our aim is to combine technology with simple use and, first and foremost, safety.

To allow for optimal product operation and for you to enjoy the warmth and sense of wellbeing conveyed to your home, we advise you to read this manual carefully before starting up the product for the first time. In the event of a fault or if in doubt, please contact your retailer, who will provide all the necessary assistance.

REVISIONS TO THE PUBLICATION

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The company reserves the right to make changes to the product at any time without prior notice. The proprietary company reserves its rights according to the law.

CARE OF THE MANUAL AND HOW TO CONSULT IT

- Take care of this manual and keep it in an easily accessible place, throughout the product life.
- Should the manual be misplaced or ruined, request a copy from Your retailer or directly from the Manufacturer, specifying the product identification data.
- Any important note or information that requires particular attention is printed in "bold text".
- Text in "italics" is used to draw your attention to other paragraphs in this manual or any additional explanation.
- "NOTE" provides the reader with additional information.

SYMBOLS USED IN THE MANUAL

	ATTENTION DANGER OF ELECTROCUTION: Informs the relative personnel that the described operation poses the risk of electric shock if not carried out in accordance with the safety regulations.
	SPECIAL INTERVENTIONS: The Authorised Retailer must be contacted for any maintenance operations highlighted by this symbol.
	ATTENTION: This warning sign indicates that the relative message must be carefully read and understood because **failure to comply with that which is written can cause serious damage to the oven and put the user's safety at risk.**
	INFORMATION: This symbol is used to highlight important information for correct product operation. Failure to comply with these provisions will compromise the use of the product and will result in unsatisfactory operation.

- **Installation, functional verification and maintenance must only be performed by qualified or authorised personnel.**
- **Install the product in accordance with all the local and national laws and Standards applicable in the relative place, region or country.**
- **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**
- The instructions provided in this manual must always be complied with to ensure the product and any electronic appliances connected to it are used correctly and accidents are prevented.
- **The appliance must not be used as an incinerator. It is strictly forbidden to use liquid fuel to ignite the fire.**
- The user, or whoever is operating the product, must read and fully understand the contents of this instruction manual before performing any operation.
- The product must only be used for its intended purpose. Any other use is to be considered improper and therefore dangerous.
- Do not use the product as a ladder or supporting structure.
- Do not place laundry on the product to dry.
- All liability for improper use of the product is entirely borne by the user and relieves the manufacturer from any civil and criminal liability.
- Any type of tampering or unauthorised replacement with non-original spare parts could be hazardous for the operator's safety and relieves the Manufacturer from any civil and criminal liability.
- Most of the surfaces of the product can get very hot (door, handle, glass, smoke outlet pipes, etc.). Therefore, avoid contact with these parts unless adequate protective clothing is worn or appropriate means are used, such as heat protective gloves.

- **It is forbidden to operate the product with the door open or the glass broken.**
- **The doors/covers on the appliance must remain closed when it is not used.**
- Do not touch the product with wet hands as it is an electrical appliance. Always disconnect the power cable before intervening (if required).
- The product must be powered by a system that is equipped with an effective earth conductor.
- The system must be of adequate rated capacity for the declared electrical power of the product.
- Disconnect the plug from the socket and wait for the oven to reach room temperature before performing any maintenance, repairs or cleaning.
- Always request original spare parts from the Authorised Retailer if worn and/or broken parts must be replaced.
- Live electrical parts: only power the product after completing assembly.
- Disconnect the product from the 230V power supply before performing any maintenance operation.

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WARNINGS REGARDING OPERATION

- Turn off the product in the event of a fault or malfunctioning.
- Install the product in an open space that is adequately protected against fire and equipped with all the utilities such as supplies (air and electricity) and smoke outlets.
- Do not use volatile and/or flammable substances (petrol, alcohol, etc.) to ignite the fire.

INFORMATION

- Please contact your retailer or qualified personnel who is authorised by the Manufacturer for any issues, and demand that original spare parts are used if repairs are required.
- Check and clean the smoke outlet pipe regularly in accordance with the regulations in force in the country of installation.

WARRANTY CONDITIONS

The Manufacturer provides a product warranty, **excluding the parts subject to normal wear** (stipulated in the "RESTRICTIONS" paragraph), for a period of **two years** from the date of purchase, which is proven by a supporting document that contains the name of the seller and the date when the sale took place. Warranty cover is valid if the completed warranty is returned within 8 days and the product is installed and tested by a qualified installer, according to the detailed instructions provided in the instruction manual supplied with the product. The term 'warranty' refers to the (free-of-charge) replacement or repairs of **parts acknowledged to be faulty due to manufacturing defects.**

RESTRICTIONS

The warranty does not cover parts subject to normal wear, such as: gaskets, removable parts, handles, lamps, glass parts, the refractory surface and any accessories and materials such as grilles, flame flaps, ash pans. Replaced parts will be covered by the warranty for the remaining period of the warranty in force as from the date of purchase of the product. **The glass is covered by the warranty until an authorised installer certifies that it is perfectly intact once the installation is complete.**

EXCLUSION

The warranty does not cover any parts that may are faulty as a result of negligence or careless use, incorrect maintenance or installation that does not comply with the manufacturer's instructions (see the relative chapters in this user manual). If the product does not work correctly, contact your local retailer and/or importer.

The manufacturer declines all liability for any damage which may be caused, directly or indirectly, to persons, animals or objects as a consequence of non compliance with all the prescriptions specified in the instruction manual, especially warnings regarding installation, use and maintenance of the appliance. The warranty will be rendered null and void in the event of damage caused by tampering, atmospheric agents, natural disasters, electrical discharges, fire, defects in the electrical and plumbing system, and maintenance not being performed at all or as indicated by the manufacturer.

INTERVENTION REQUEST

The request must be sent to the retailer who will forward it to the manufacturer's technical assistance department.

WARNINGS FOR THE CORRECT DISPOSAL OF THE PRODUCT.

The owner is the sole party responsible for demolishing and disposing of the product. This must be performed in compliance with laws related to safety and environmental protection in force in his/her country.

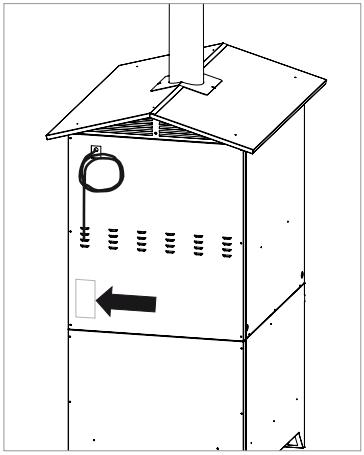
At the end of its working life, the product must not be disposed of as urban waste.

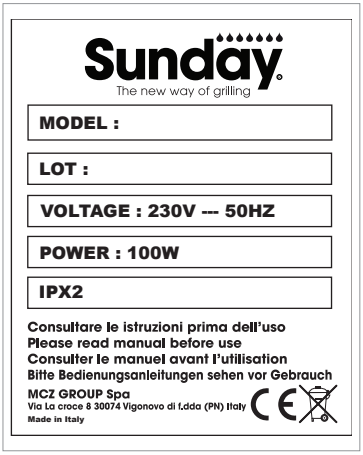
It must be taken to a special differentiated waste collection centre set up by the local authorities or to a retailer that provides this service.

Separating and recycling prevents potential negative effects on the environment and health (often caused by inappropriately disposing of product parts). It also allows materials to be recovered in order to obtain significant savings in energy and resources.

Ovens comply with EEC Directive 98/37 (former 89/392 and relevant amendments) and Standard EN60335-1.

OVEN IDENTIFICATION





Always quote the MODEL and LOT No. found on the label on the rear side of the oven, when contacting the Manufacturer or Local Retailer.

GENERAL NOTES REGARDING DELIVERY

Upon receipt check that:
1) The packaging is intact.
2) The supply corresponds to the order specifications.
3) The oven and accessories have not been damaged.

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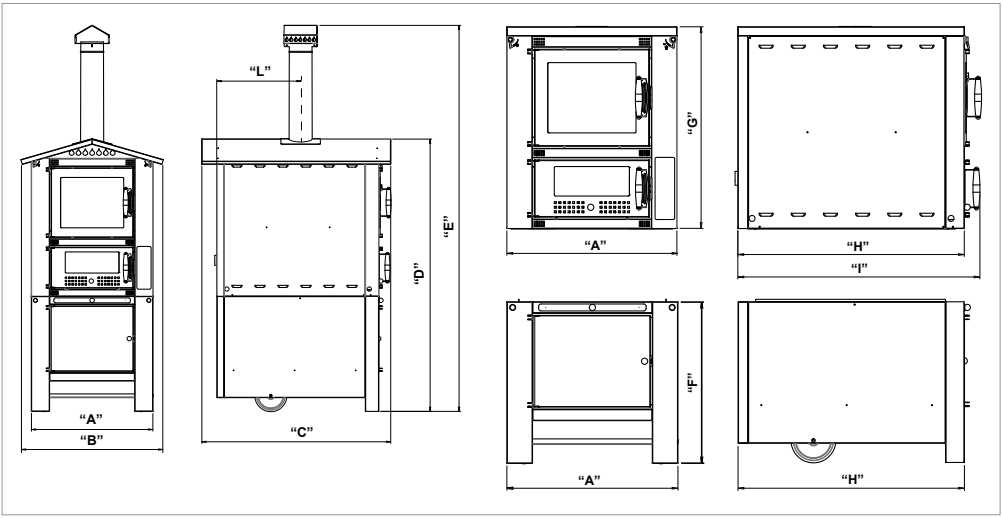
TECHNICAL CHARACTERISTICS



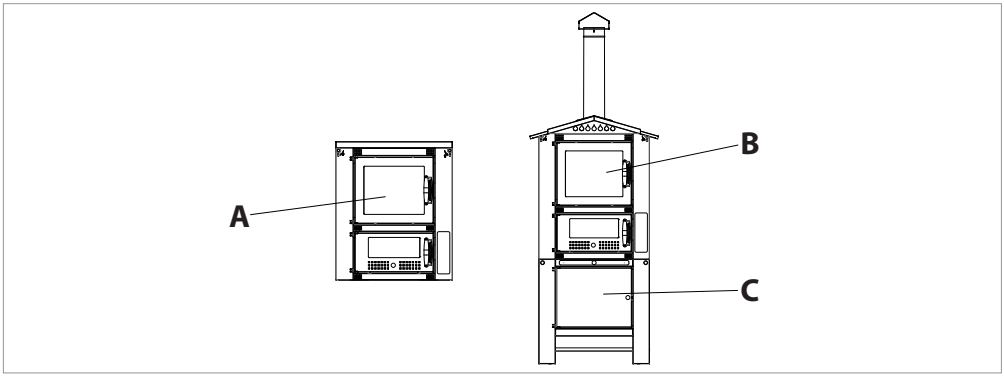
A	P/W	A	B	C	D	E	F	G	H	I	
PREMIUM 80 ELECTRONIC	222 kg	74 cm	86 cm	115 cm	166 cm	230 cm		88 cm	98.5 cm	106 cm	51 cm
PREMIUM 100 COMFORT AIR ELECTRONIC	292 kg	79 cm	91 cm	135 cm	171 cm	235 cm		93 cm	118.5 cm	126 cm	67,5 cm
PREMIUM 80 COMFORT AIR ELE.	220 kg	74 cm	86 cm	115 cm	166 cm	230 cm		88 cm	98.5 cm	106 cm	51 cm
PREMIUM 60 COMFORT AIR ELE.	181 kg	74 cm	86 cm	95 cm	166 cm	230 cm		88 cm	78.5 cm	86 cm	41,5 cm
CART/CART PREMIUM 100	45 kg	79 cm					70 cm		118.5 cm		
CART/CART PREMIUM 80	38 kg	74 cm					70 cm		98.5 cm		
CART/CART PREMIUM 60	33 kg	74 cm					70 cm		78.5 cm		
CART/CART PREMIUM 45	33,5 kg	74 cm					70 cm		65,5 cm		
PREMIUM 100/ARCOS 100	298 kg	79 cm	103 cm	135 cm	171 cm	235 cm			118,5 cm	126 cm	67,5 cm
PREMIUM 80/ARCOS 80	222 kg	74 cm	86 cm	115 cm	166 cm	230 cm			98,5 cm	106 cm	51 cm
PREMIUM 60/ARCOS 60	186 kg	74 cm	86 cm	95 cm	166 cm	230 cm			78,5 cm	86 cm	41,5 cm
PREMIUM 100 COMFORT AIR ARCOS 100 COMFORT AIR	292 kg	79 cm						93 cm	118,5 cm	126 cm	67,5 cm
PREMIUM 80 COMFORT AIR ARCOS 80 COMFORT AIR	220 kg	74 cm						88 cm	98,5 cm	106 cm	51 cm
PREMIUM 60 COMFORT AIR ARCOS 60 COMFORT AIR	181 kg	74 cm						88 cm	78,5 cm	86 cm	41,5 cm
PREMIUM 45 COMFORT AIR	159 kg	74 cm						88 cm	65,5 cm	73 cm	38 cm

Supply voltage
230v 50 Hz

Power
100 W

Wood fired oven hourly consumption
1.5-2 kg/h – subsequent loads 0.8 kg/h

DESCRIPTION:
A= INDOOR OVEN
B= OUTDOOR OVEN
C= WOOD CART (optional)



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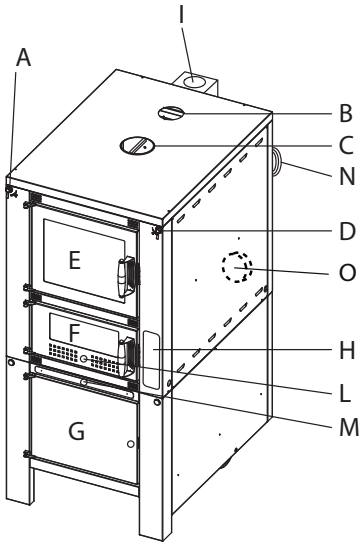
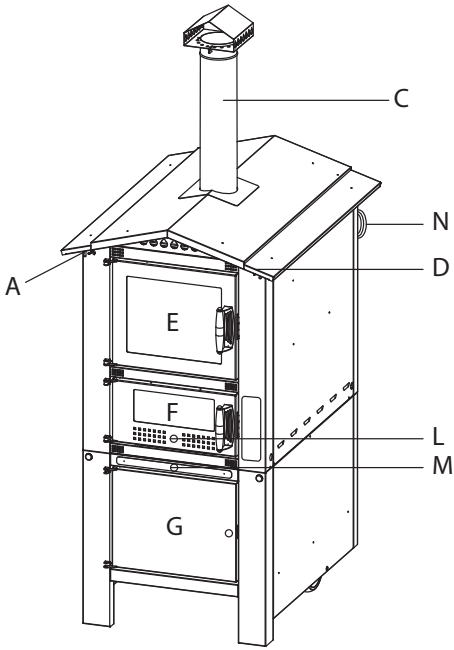
OVEN DESCRIPTION

The oven is a wood-burning oven with indirect heat and continuous, ventilated cooking.
This feature distinguishes it from other traditional direct heat ovens as the furnace is completely separate from the cooking chamber, thereby allowing food to be cooked without coming in contact with the smoke or ashes. The ventilation in the cooking chamber distributes the heat evenly on the entire products within.

The ovens are offered indoor and outdoor versions.
The indoor ovens can have the COMFORT AIR KIT installed.
The COMFORT AIR system is a generator that recovers hot air and heats the surrounding environment.
Air production takes place without lowering the temperature in the Cooking Chamber.

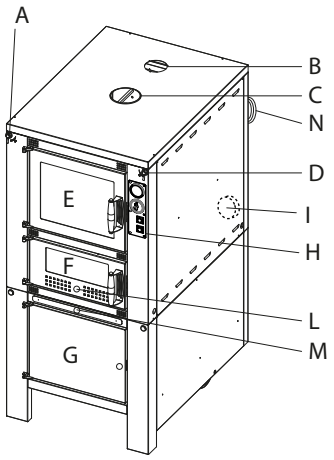
PREMIUM ELECTRONIC 60/80/100 COMFORT AIR and 80 OUTDOOR

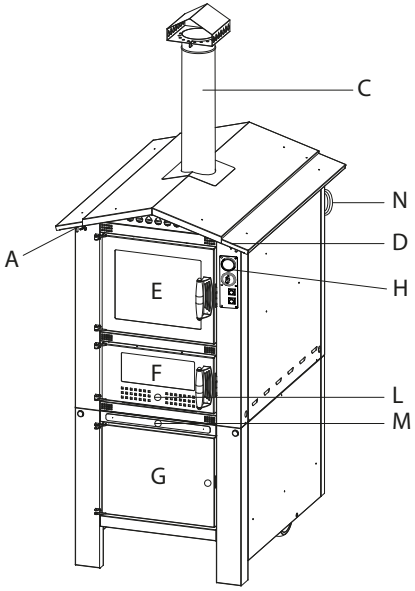




A	SMOKE VALVE	H	CONTROL PANEL
B	STEAM EXHAUST	I	HOT AIR OUTLET
C	SMOKE EXHAUST WITH VALVE	L	COMBUSTION AIR CONTROL
D	STEAM VALVE	M	FOLDAWAY SHELF
E	COOKING CHAMBER DOOR	N	POWER CABLE
F	COMBUSTION CHAMBER	O	EXCHANGER HOT AIR OUTLET
G	CART DOOR		

PREMIUM - ARCOS OUTDOOR 60/80/100 and PREMIUM COMFORT AIR 45/60/80/100





A	SMOKE VALVE	G	CART DOOR
B	STEAM EXHAUST	H	CONTROL PANEL
C	SMOKE EXHAUST WITH VALVE	I	COMFORT AIR HOT AIR OUTLET
D	STEAM VALVE	L	COMBUSTION AIR CONTROL
E	COOKING CHAMBER DOOR	M	FOLDAWAY SHELF
F	COMBUSTION CHAMBER	N	POWER CABLE

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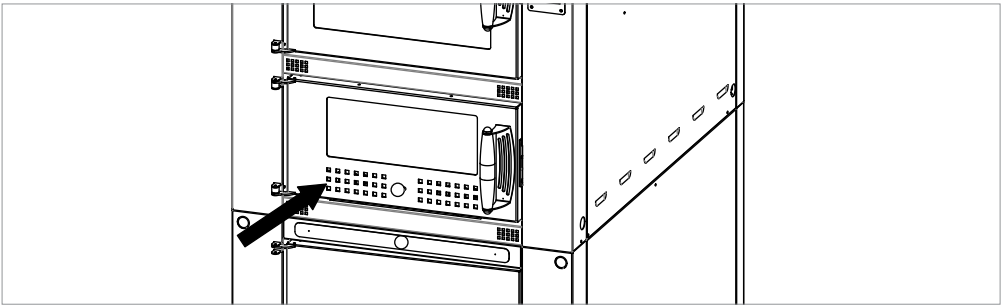
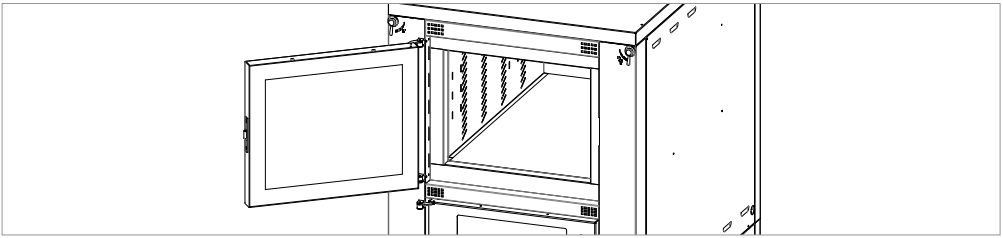
The oven consists of the following:

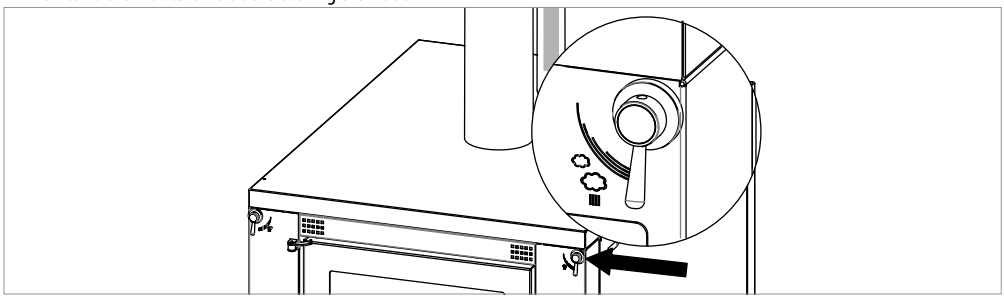
- The door of the **furnace (F)**, with a combustion air flow grid. The air enters and rekindles the flame by moving the lever to the right to open the grid. The grid is closed by moving the lever to the left. The adjusted combustion can be seen through the glass.



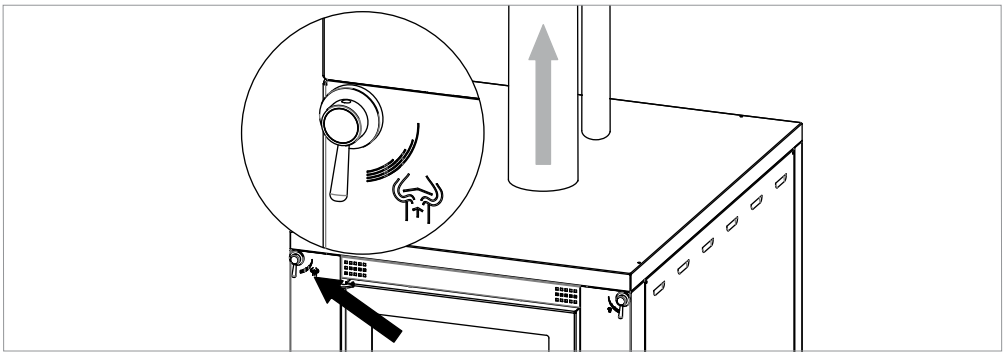
- The food and degree of cooking can be monitored thanks to the **light inside** the oven.
- **Smoke exhaust with valve (C).** This is connected to the flue and allows the exhaust smoke to be expelled. The valve controls the draught.
- **Door to the cooking chamber (E).**
- **The cooking chamber is made of AISI 304 BA STAINLESS STEEL (Premium - Premium Electronic), AISI 430 BA STAINLESS STEEL (Arcos). It can be completely disassembled and washed for maximum hygiene to be maintained.**



- **Steam exhaust (B)**, allows the water vapour of the food to be emitted and the right degree of moisture to be maintained inside the cooking chamber.
- **Steam valve (D)**, allows the right degree of moisture and temperature to be maintained inside the Oven in order to cook sweets, bread, pizza, roasts, etc. OPEN: allows the water vapour to be emitted and lowers the temperature in the cooking chamber. CLOSED: maintains the moisture inside the cooking chamber.



- **Smoke valve (A)** is used to control the draught of the flue, maintain the heat longer and reduce wood consumption. The draught is reduced when turned anti-clockwise. OPEN: increases the draught of the flue. CLOSED: maintains the heat longer. NOTE: the valve is closed when there are only embers and no flame in the firebox.



- **Cart door (G).**
- **Control panel (H).**
- **Hot air outlet (I),** Comfort Air model.
- **Combustion air control (L)** is used to control the combustion of the wood.
- **Foldaway shelf (M),** which can be removed when required.
- **Power cable (N),** which allows the oven to be connected to the mains.

Average consumption to reach **300°C** is 1.5-2 kg of wood per hour, equal to 40 to 60 minutes of cooking. The maximum temperature that the oven can reach is 300°C; the structure can be damaged if this temperature is exceeded.
Subsequent loads must be of 0.8 kg/h.

INTENDED USE

The oven has been designed and constructed exclusively for cooking food using the heat produced by combustion of natural and aged wood (not chipboard, painted wood, etc.).
Any use other than that stipulated in this manual is to be considered improper.

ENVIRONMENT OF USE

The oven can be used in both closed and open environments.
When used in a closed environment (kitchen, dining area, etc.), air recirculation must be provided for (approx. 40 m3/h must be available), in accordance with the Installation regulations and the Standards in the country of use.
The volume of the environment must not be less than 30 m3.
The air must enter through permanent openings in the walls (near the oven) that reach outside with a minimum section of 100 cm2 and must never be blocked.

In the event of ovens for outdoors, protect the product with a covering. Weathering could damage the electric parts.

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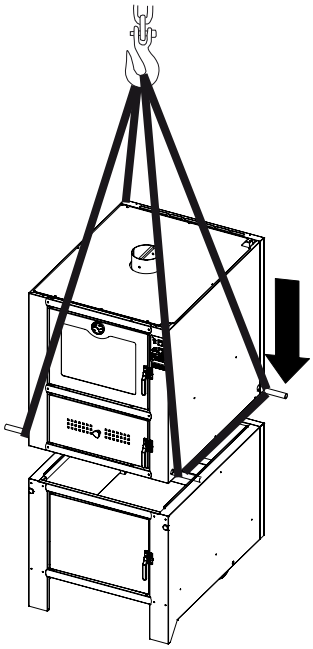
Before installing the oven, the customer must make sure that the floor where it will be installed is level, that it can withstand the weight and that the technological requirements are satisfied.

Use suitable lifting means and a fibre rope, each with a nominal capacity of 500 kg. Place the 4 iron bars (supplied) in the relative holes and sling it with the ropes.

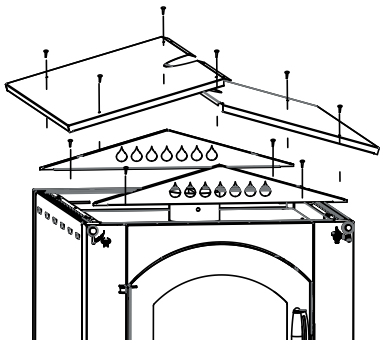
ATTENTION: RISK OF CRUSHING!
Any person in the surrounding area must move away.

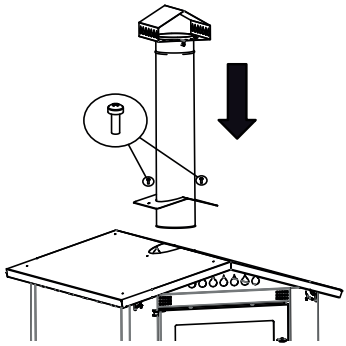
Place the oven on the cart while making sure it is inserted in the relative guides.
Unhook the ropes and/or remove the 4 iron bars from the guides.



IF THE OVEN IS TO BE INSTALLED OUTDOORS

Fit the top part in the housing on top of the oven by inserting the front and rear panels and fastening them with the 4 screws supplied. Place the 2 sheets of the top part on top by overlapping them slightly and fasten them with 6 screws, as shown in the figure. Insert the chimney and fasten the side flaps to the top part with 2 screws, for enhanced tightness.





Move the oven a short distance by pulling the handles and not push the oven (this must only be done when the oven is off and cold).

ATTENTION: RISK OF OVERTURNING!
Lift the oven a maximum of 6 cm off the ground, making sure there are no obstacles that could cause it to overturn.

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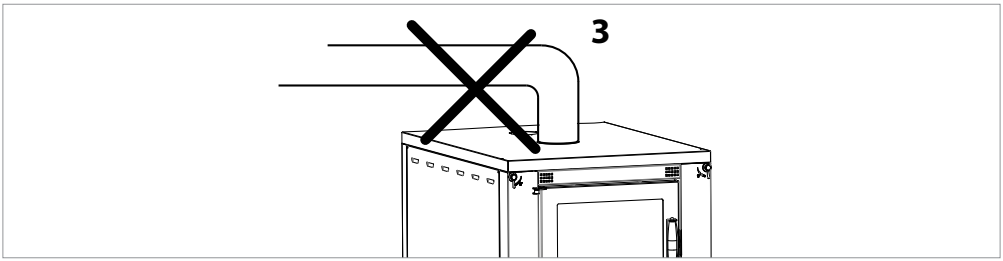
IF THE OVEN IS TO BE INSTALLED INDOORS

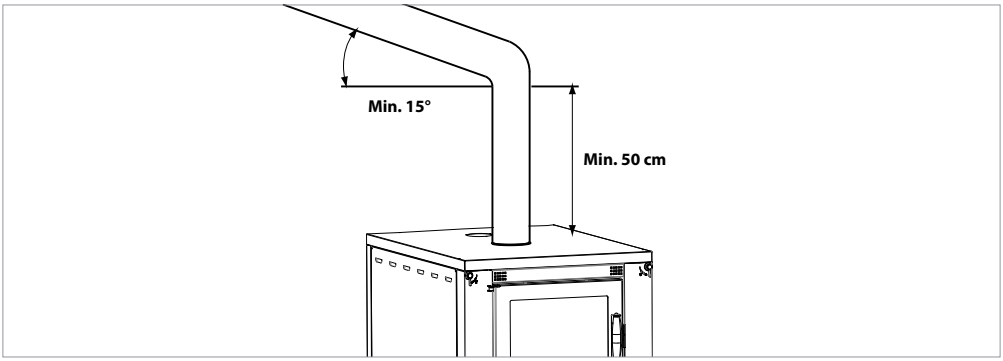
Do not install a bend directly onto the smoke exhaust with valve (3) as it can be damaged over time.



The installation must allow for subsequent cleaning and maintenance operations.

Never connect the smoke exhaust pipe to the flue of other combustion appliances.

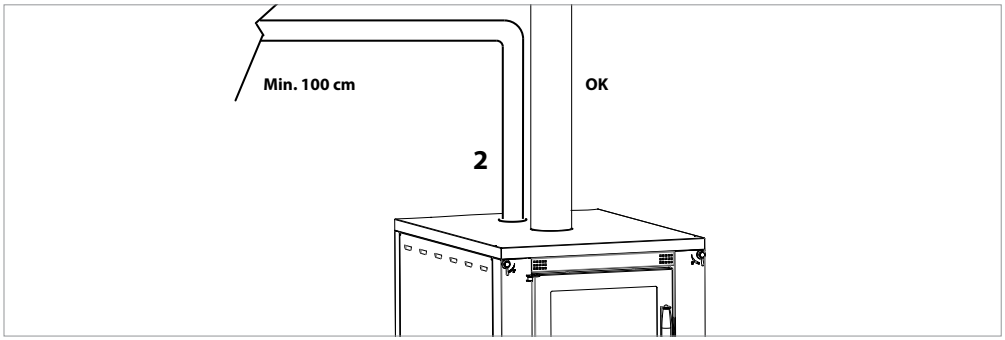
Fit a smooth pipe Ø 140, at least 50 cm long, onto the smoke exhaust and then connect it to the flue.



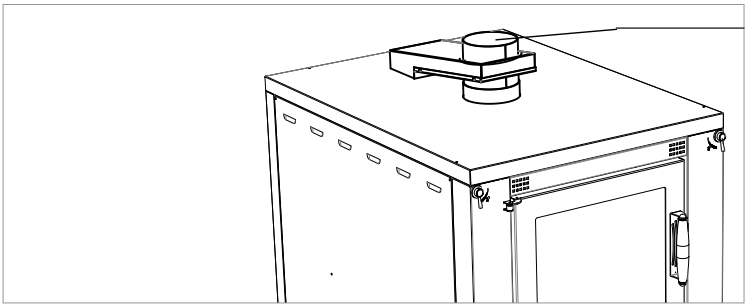
If the product is not above the oven but next to it, the connection pipe must tilt at least 15°.

Coat the exhaust pipe with adequate thermal insulation in order to reduce the soot and enhance the smoke draught.

If the oven is used every day, theSteam Exhaust (2) must be connected to outside, as described below.

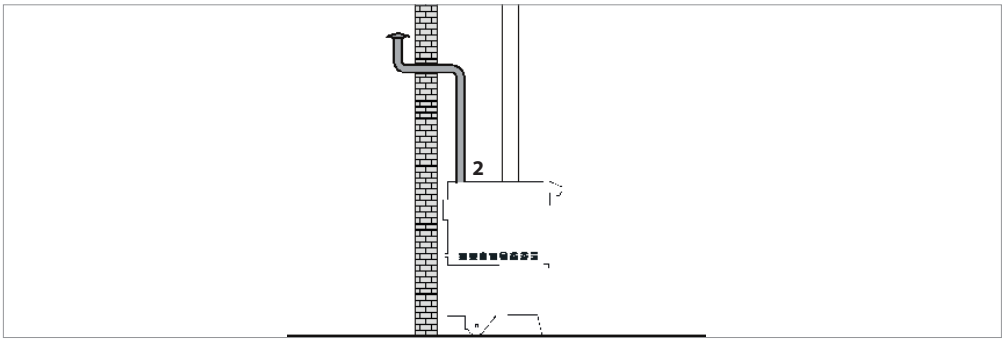


If the oven is used once or twice a week, the steam exhaust does not have to be connected to outside, however, the special accessory must be used (steam exhaust manifold not supplied).



Connect the steam exhaust (2) directly with pipe lengths of no more than 100 cm; otherwise, the steam may not be expelled.

Install the pipe on the steam exhaust (2) and outdoors in a vertical position.



Place the chimney (not supplied) outdoor section of the pipe.

Connect the power cable (12) to the socket.

At this point the oven is installed.

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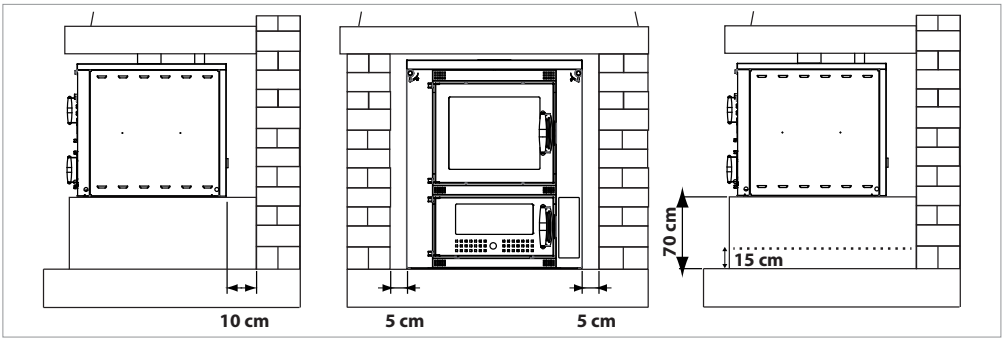
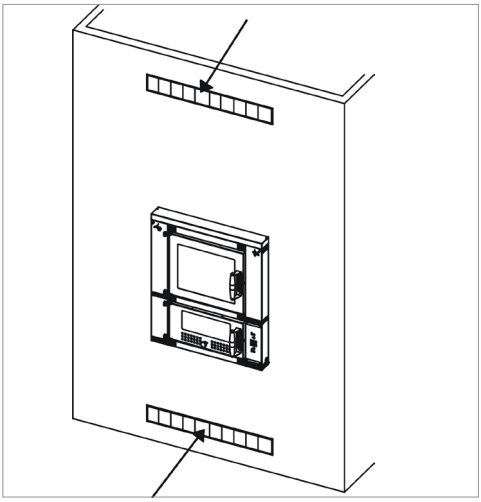
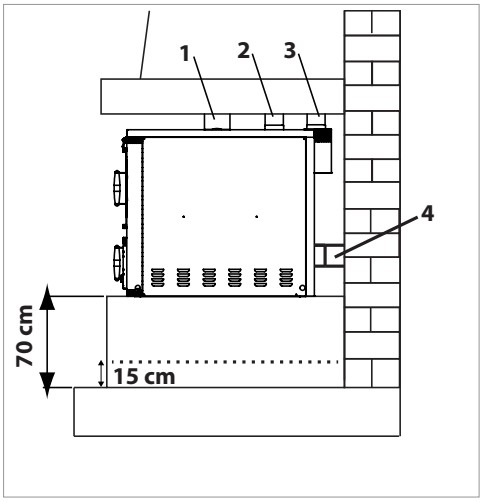
INSTALLATION OF THE INDOOR OVEN WITHOUT CART

The oven must be at least **10 cm** from the rear wall, **5 cm** from the sides and **70 cm** from the floor, with at least **15 cm** completely open.



If the oven is completely cladded in plasterboard, at least two grilles must be installed for ventilation purposes, one in the upper part and the other in the lower part for the heat that accumulates around the wall to be released. The company cannot be held liable for any damage caused to the structure or the electrical components if this precaution is not complied with.

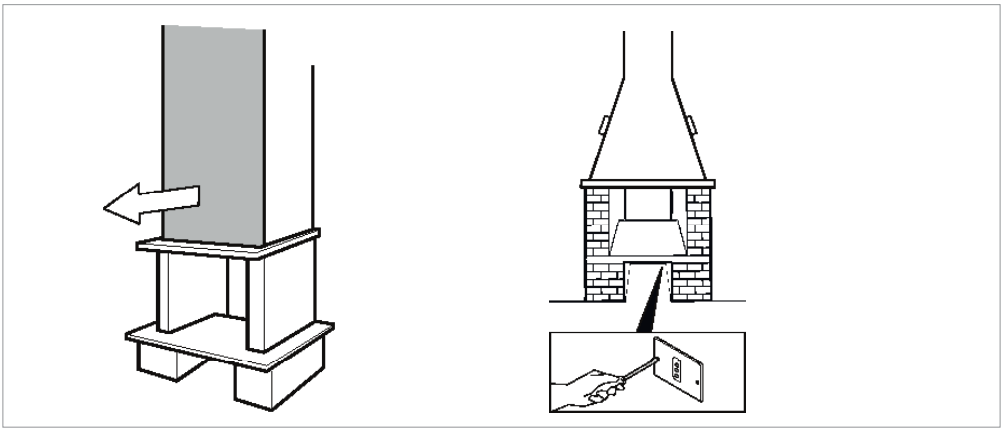




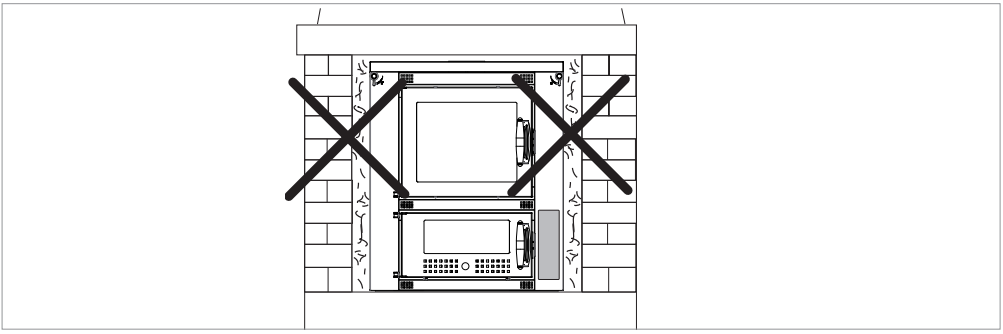
1 - SMOKE OUTLET
2 - STEAM EXHAUST
3 - EXCHANGER HOT AIR OUTLET
4 - COMFORT AIR HOT AIR OUTLET

In the event of ovens for indoors, equipped with the comfort air kit, one MUST connect the hot air outlet (4) of the oven to the comfort air kit, sending hot air into other rooms as shown in the instructions of the same kit, while the exchanger hot air outlet (3) must be placed outside the cladding so that the circulating heat does not damage the oven's electric parts and operation.

If the hood is not removable, make a hole in it through which the flue can be cleaned.
Have an up-to-standard socket installed on the lower right side.

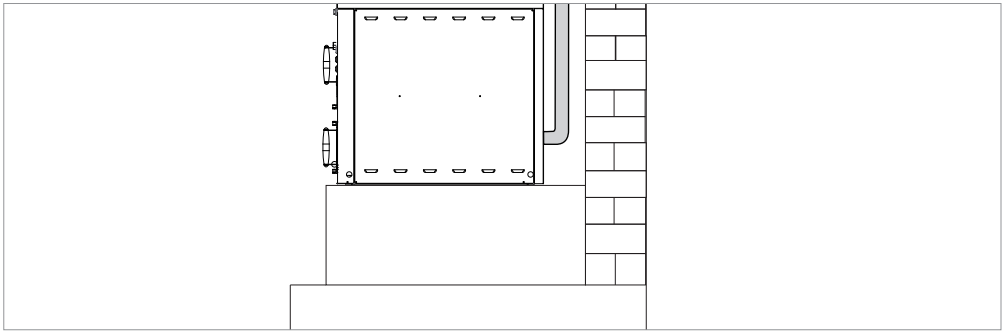


ATTENTION:
The oven must never be walled in as it may need to be removed for maintenance purposes.



The power cable must be kept away from the oven for it not to touch the hot parts.

If the comfort air kit is installed, follow the instructions on the kit itself.

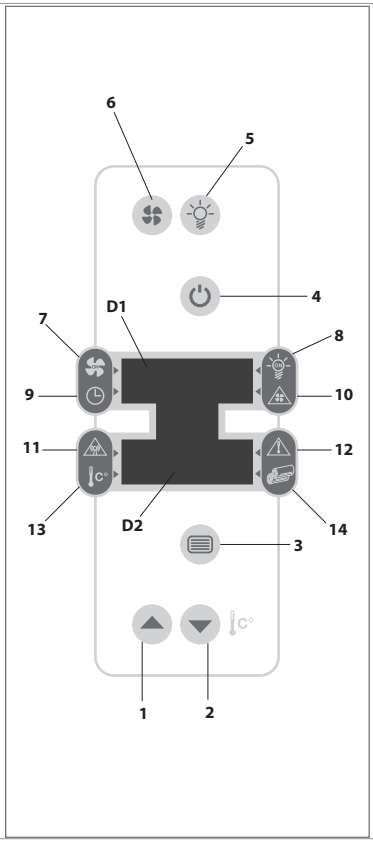


5-CONTROL PANEL FOR THE PREMIUM ELECTRIC OVEN

DESCRIPTION

Buttons

1 - Increase the oven temperature/programming functions - menu setting.
2 - Decrease the oven temperature/programming functions - menu setting.
3 - Access to the programming menu.
4 - Activation/Deactivation of the "Controlled temperature" mode - disable the °C beep.
5 - On/Off light inside the oven.
6 - On/Off oven fan.



LEDs

7 - Indicates the fan is turning.
8 - Indicates the light is on.
9 - Indicates the timer is active (clock).
10 - Indicates the cooling fan is on.
11 - Oven probe fault LED (red).
12 - Overheating warning LED (hot).
13 - Identifies the oven temperature setting (set-point).
14 - Fuel loading warning LED (wood).
D1 - Display 1 (upper).
D2 - Display 2 (lower).

CONTROL PANEL OPERATION

STAND BY

When the oven is connected to the mains, the control panel displays the time on the top display (e.g. 13:30) and the temperature read in the oven appears on the lower display (e.g. 210°C) if this is over 60°C.
If the temperature inside the oven is below 60°C, "---" will appear.

ACTIVATING THE LIGHT AND VENTILATION

Press key 6 to switch the oven fan and the relative LED 7 on/off. Press key 5 to switch the light inside the oven and the relative LED 8 on/off.

MENU ITEMS

Key 3 must be kept pressed for 2" to access the first item of the menu. Key 3 is also used to confirm any changes and scroll the subsequent items in the menu.
The items in the menu are:
"hour"
"min"
"dT-1"
"dT-2"
"beep"
"service".
The description of the item appears on the lower display and the value that can be set on the upper display as the items of the menu are scrolled/set.
Press key 4 to exit automatically from any item of the menu, saving the last change.

SETTING THE HOUR/MINUTES

Access the time setting by pressing key 3 repeatedly until "hour" appears. The time can then be set by pressing keys 1 or 2.
Press key 3 again to display "min" and set the minutes in the same way (keys 1 and 2).

TIMER SETTINGS

The "timer" setting is accessed by rapidly pressing key 3 once, regardless of the thermoregulation being enabled or disabled.
The shutdown time (countdown with minute adjustment) is set from keys 1 or 2 and confirmed by pressing key 3 rapidly or not pressing any key for 5".
Disable the timer by decreasing the shutdown time to less than 1 minute until OFF is displayed or rapidly press key 3 twice.
When the timer is activated, the upper display shows the remaining time instead of the time and the relative LED 9 lights up. A Beep will be emitted once the set time elapses (a buzzer that be silenced by pressing key 4 once) and 00:00 will flash on the upper display.
Once the 10" elapse, the time will be displayed and LED 9 will go off. The maximum time that can be set is 8 hours.
If the previously set shutdown time must be changed, simply access the "timer" item by pressing key 3 and set the new shutdown time using keys 1 or 2.

ATTENTION: the timer will be updated to the minute when the "timer" item will be accessed again.

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ADJUSTING THE HIGHER TEMPERATURE LIMIT ("HOT")

The subsequent item in the menu is "dt-1". This value allows us to be alerted if the temperature inside the oven exceeds the set temperature. We will be alerted by a beep (1 beep every 5" until the temperature drops below the set limit) and a light (the read temperature and "hot" will alternate on the display).
The buzzer can be temporarily silenced by pressing key 4 rapidly; it is automatically reactivated once the set temperature is exceeded.
The value can be set from 1 to 100°C in 1 degree steps. The signal is disabled and "off" appears when the value is below 1 degree. The set default is 50°C. The buzzer alone can be disabled by following the relative item in the "beep" menu.

ADJUSTING THE LOAD TEMPERATURE LIMIT ("COLD")

The subsequent item in the menu is "dt-2". This value allows us to be alerted if the temperature inside the oven drops below the set temperature. We will be alerted by a beep (1 beep every 5" until the temperature exceeds the set limit) and a light (the read temperature and "COLD" will alternate on the display).
The buzzer can be temporarily silenced by pressing key 4 rapidly; it is automatically reactivated once the set temperature is exceeded.
The value can be set from 1 to 100°C in 1 degree steps. The signal is disabled and "off" appears when the value is below 1 degree. The set default is "off". The buzzer alone can be disabled by following the relative item in the "beep" menu.

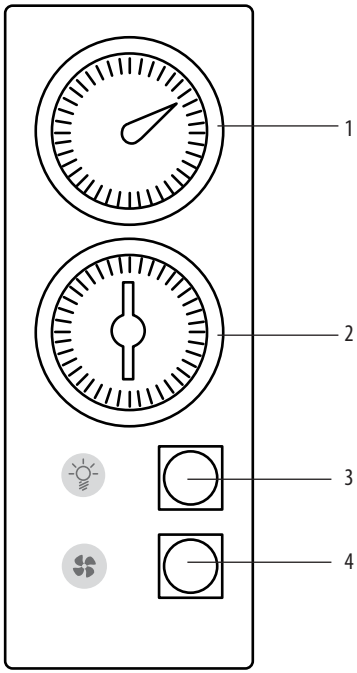
BUZZER ACTIVATION

The subsequent item in the menu is "beep", which allows us to enable/disable the buzzer (default "on") by pressing keys 1 and 2.

THERMOREGULATION FUNCTION

This oven is equipped with a thermoregulation system that allows us set the desired temperature inside the cooking chamber and operated in order to maintain it.
When the oven is overloaded with an excessive amount of wood compared to that required, cooling ventilation is automatically activated, which extracts heat in order to prevent the cooking chamber from overheating. If on the other hand, there is not enough fuel for the set temperature to be reached, the system will indicate the need to reload.
The thermoregulation can be switched on/off by keeping key 4 pressed for 2". The activation/deactivation function cannot be accessed when browsing the items in the menu.

ATTENTION: the thermoregulation system is an effective help to maintain the set temperature, however, the correct amount of fuel must be loaded in any case.



DESCRIPTION

CONTROLS

1. **THERMOMETER:** Indicates the temperature inside the cooking chamber.
2. **MINUTES TIMER:** is used to program food cooking time, and is fitted with a sound signal (maximum set time 60 minutes). One must then turn the timer to the maximum time (60 minutes) and then rotate it counterclockwise to the desired time.
3. **LIGHT SWITCH:** allows to switch the light inside the cooking chamber on and off.
4. **VENTILATION SWITCH:** allows to switch the fan inside the cooking chamber on and off.

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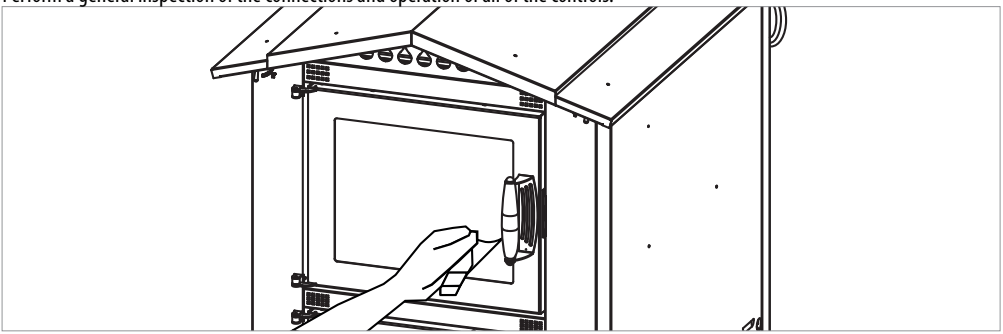
ATTENTION!
Read the safety regulations carefully.

The oven must be ignited for the first time by an installer.
Remove any plastic from the glass door of the cooking chamber (E).

Perform a general inspection of the connections and operation of all of the controls.



NOTE!
THE OVEN MUST BE SWITCHED ON AT LEAST TWICE WITH NO FOOD INSIDE BEFORE COOKING FOR UNPLEASANT ODOURS PRODUCED BY THE NEW COMPONENTS TO BE ELIMINATED.

Make sure that all the internal and external guards and accessories are mounted. Open the DOOR of the FURNACE (F), place a few small pieces of dry wood in the middle or at the back of the furnace and ignite the fire.

Close the door and make sure that the COMBUSTION AIR CONTROL (L) is in the open position, i.e. turned to the right.

Every now and then open the DOOR of the COOKING CHAMBER (E) in order to eliminate the smoke and unpleasant odours produced by the new material.

Keep the fire lit for 2 hours and make sure that it NEVER exceeds 300°C.

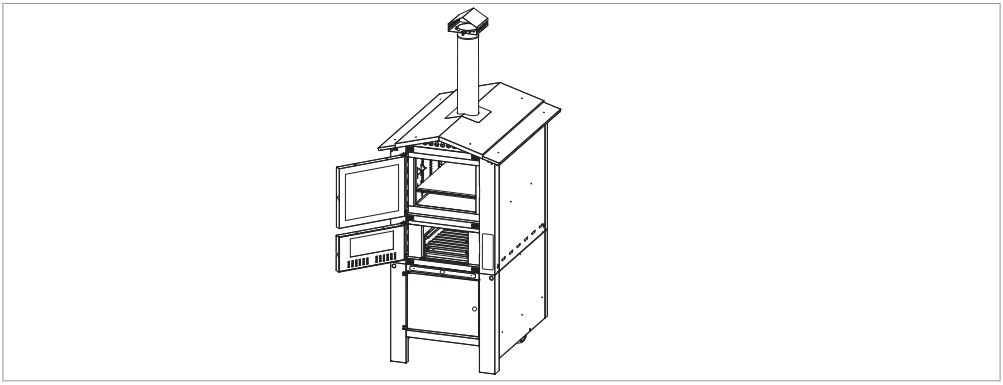
Let the oven go off and let it cool completely.

Start-up and shutdown once again.

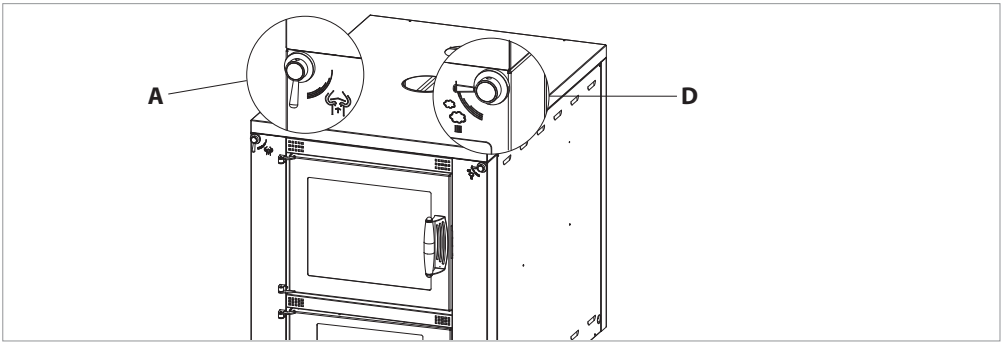
The oven is then **ready and can be used to cook.**

START-UP

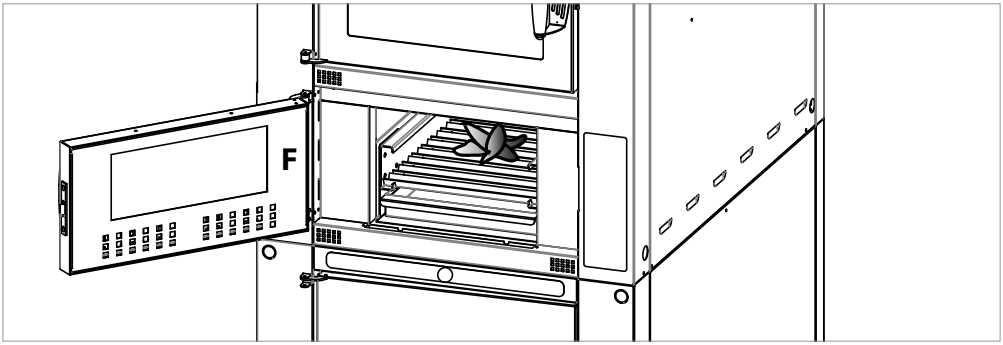
Make sure that all the internal and external guards and accessories are mounted.



Set the SMOKE CONTROL VALVE (A) to the "open" position and the STEAM CONTROL VALVE (D) to "closed".



Open the door of the furnace (F) and place small dry pieces of wood at the back.



Close the door and make sure the combustion air control (L) is **open**.

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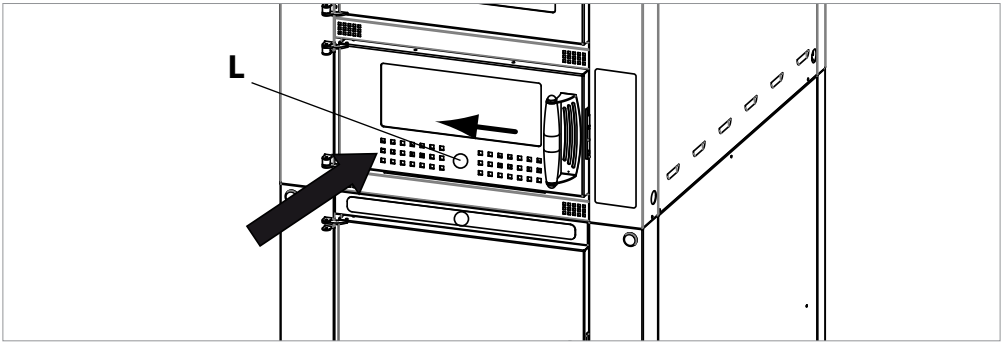

Bring the oven to the desired cooking temperature by referring to the "Recommended Cooking Table" (below), keep the oven at that temperature for approx. 30 minutes and the oven is then ready to cook.

9-SAFETY DEVICES

Disconnect the plug from the socket and wait for the oven to reach room temperature before performing any maintenance, repairs or cleaning.

- The customer is obliged to verify that the mains system where the oven will be installed has a good earth system and is up to standard, equipped with a differential switch (residual current device).
- Do not tamper with or damage the safety devices, remove or hide the warning labels, or modify the characteristics of the oven.
- The flue, furnace, smoke pipe and smoke exhaust with valve must be cleaned every 250 hours of operation or when the Furnace emits smoke.
- Always place the wood in the middle or at the back of the Furnace and never towards the front.
- All the devices must be kept efficient and safe throughout the working life of the oven.

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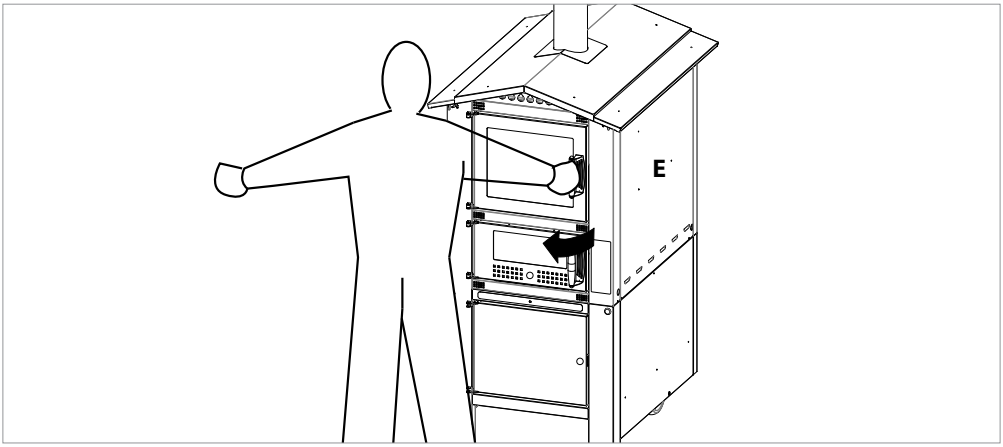
ATTENTION!
Turn off all the switches before performing any maintenance, repairs or cleaning.

Disconnect the plug from the socket **and wait for the oven to reach room temperature.**
Use a vacuum cleaner.

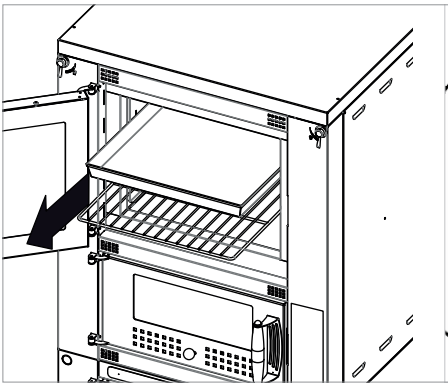
CLEANING THE COOKING CHAMBER

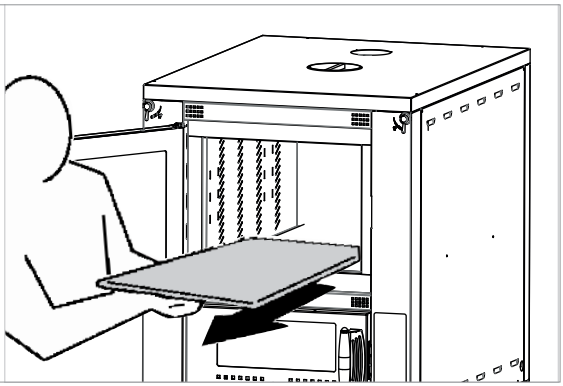
When necessary, clean the cooking chamber as follows:

Open the cooking chamber door (E).

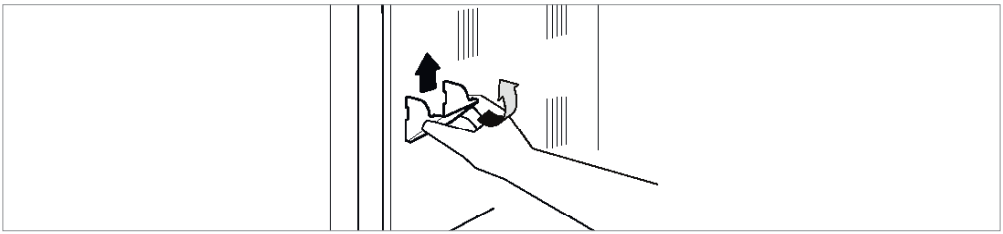


Remove the intermediate shelves and the lower shelf.

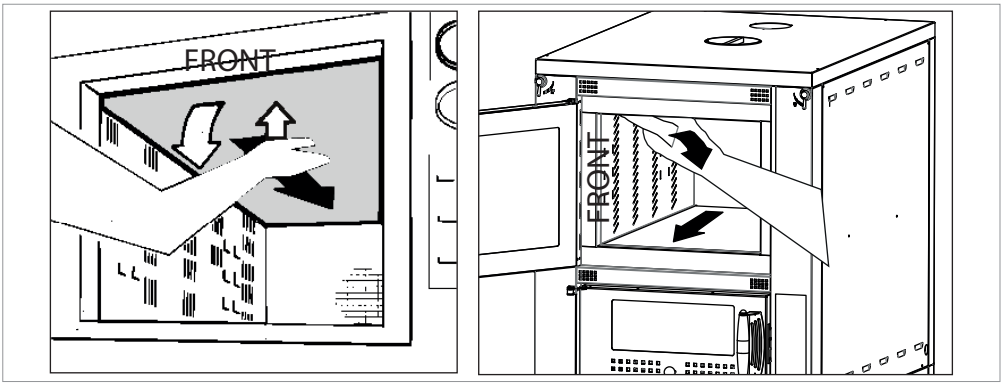




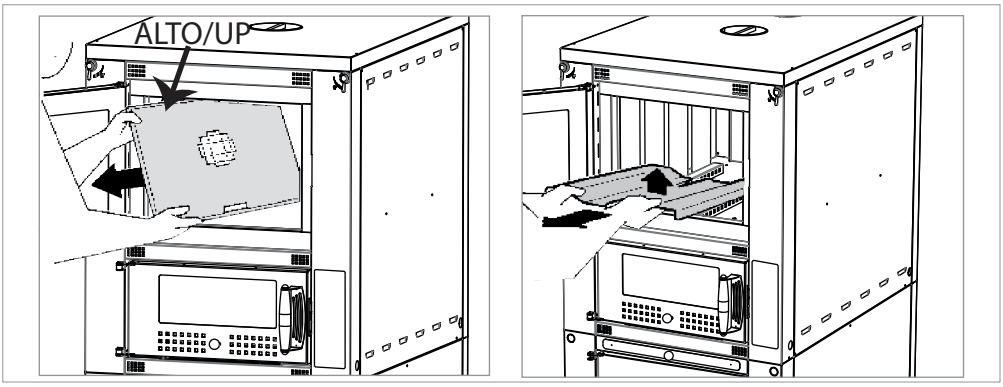
Remove the shelf supports.



Remove the upper part of the oven (ceiling) and the side walls.



Remove the panels from beneath the refractory surface and the rear fan panel.



Wash with detergent that is suitable for ovens or stainless steel.

Clean the cooking residue that has accumulated under the lower shelf with a vacuum cleaner.

Do not clean with abrasive substances, steel wool pads or similar items.

Reassemble the cooking chamber guards in reverse order as opposed to how they have been disassembled and close door E.

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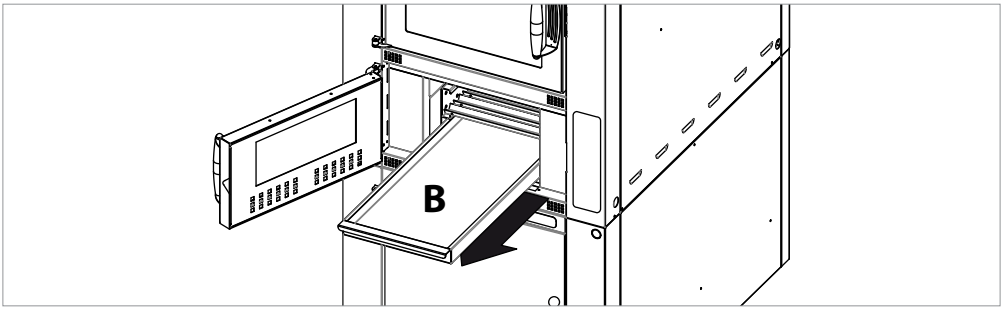
CLEANING THE FURNACE

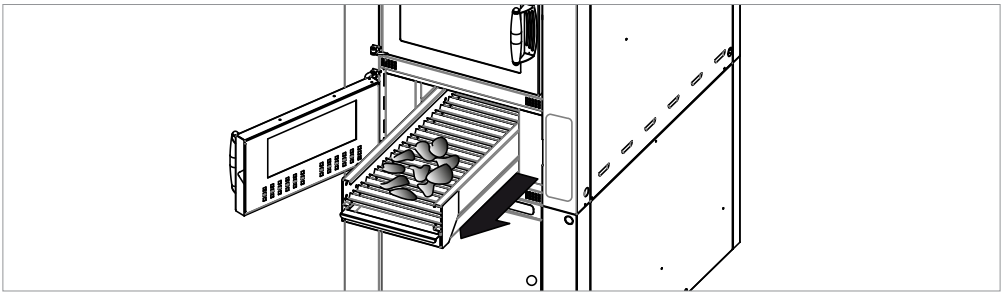
ATTENTION!
This operation should only be carried out when the oven is completely cold.

Each time the oven is used, clean the furnace as follows:

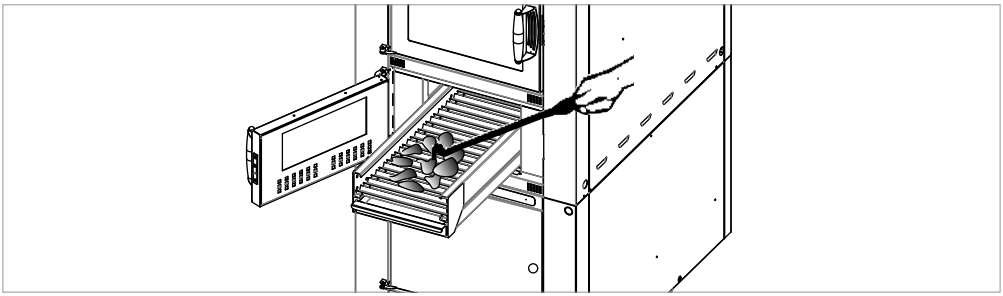
Open the door of the furnace (F) and pull the ash pan out partially.



Pull the grille out partially.

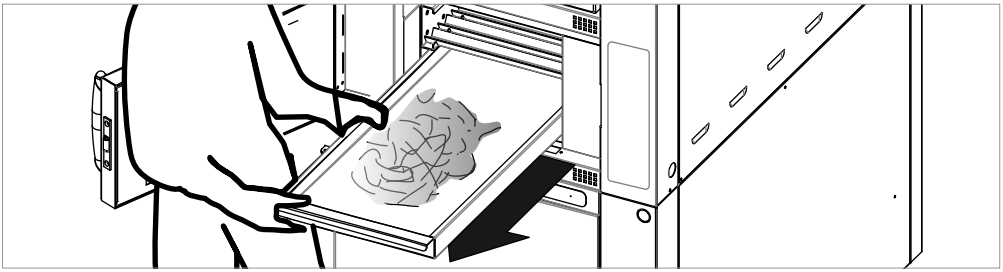


Use a fire poker to drop the residual ash of the grille into the ash pan and then reinsert the grille completely.



Remove the ash pan completely, making sure there are no embers burning.

Empty the ash pan, clean the compartment and reinsert it into the housing completely.



Close the cooking chamber door (F).

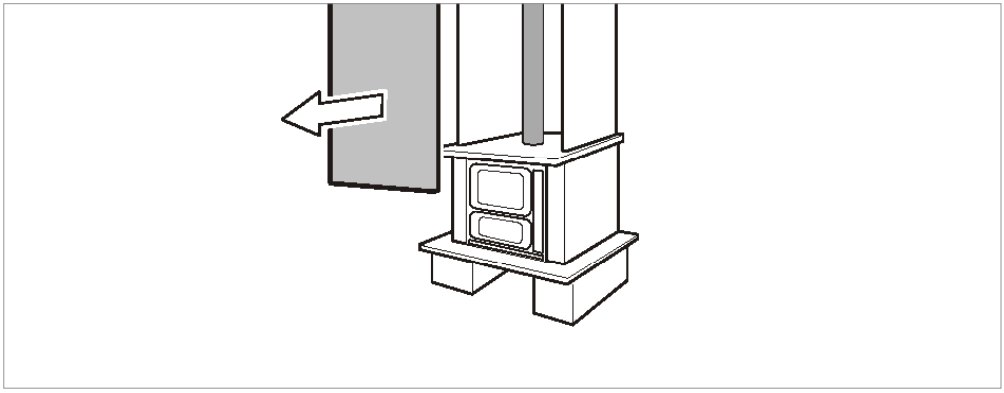
CLEANING THE EXTERNAL PART

Clean the external painted walls with a sponge (non-abrasive) soaked in mild detergent. This can be done whenever required.

CLEANING OF THE SMOKE EXHAUST WITH VALVE AND THE RELATIVE PIPE

This must be performed every 250 hours or as soon as the furnace (F) emits smoke.

Remove the upper panel cover of the flue (hood - where provided).



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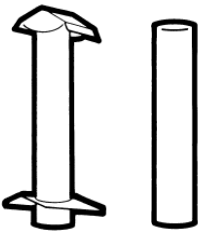
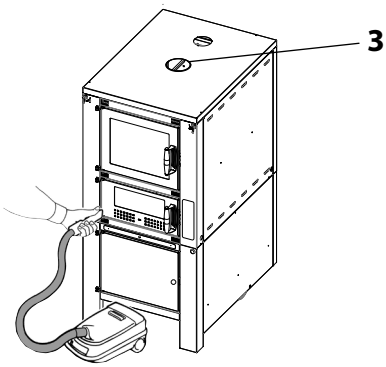
Remove the smoke exhaust pipe and clean it outside, if necessary.



Remove the residual soot from inside the exhaust with a vacuum cleaner and reassemble the pipe or chimney in the seat (3).



Reassemble the upper cover panel (where applicable).

ATTENTION!
Disconnect the plug from the socket **and wait for the oven to reach** room temperature ***before performing any maintenance***.

LUBRICATION

Periodically oil the hinges of Doors E, F and G.

When the oven is not used for a long period of time, clean the furnace (B) as described in "CLEANING THE FURNACE".

REPLACING THE INTERNAL LAMP

Open the cooking chamber door.

Loosen the upper screw, rotate the plate and remove the protective glass.

Remove the lamp that is to be replaced.

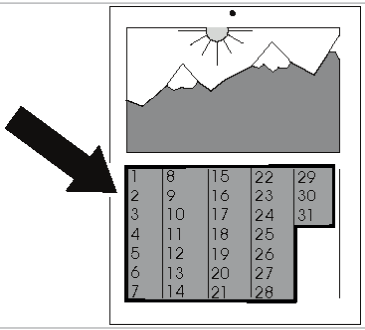
Replace the HALOGEN LAMP G9 230 V - 25 W with the same type of lamp, making sure not to touch it with your hands.

Set the glass and plate in place and tighten the screw.

Close the cooking chamber door (E).

CHECKING THE CEILING OF THE FURNACE

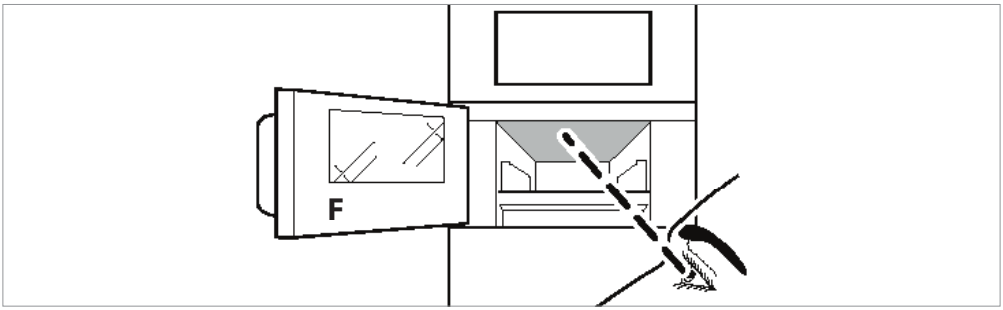
This must be done every month.



11-MAINTENANCE PERFORMED BY THE USER

EN

Open the door of the furnace (F) and use a torch or the fire when the oven is on to check the condition of the CEILING sheet of the furnace (F).



- If there are holes on the sheet, contact your Authorised Retailer in order to replace it.
- If the sheet is in good condition continue to use the oven.

SHUTDOWN

Turn off the switches.
Disconnect the power cable plug from the socket.
Make sure there is no food inside the cooking chamber.
Make sure there is no fire and no embers are burning inside the furnace.

WARNING!
NEVER put out the fire with water as this could damage the structure.

Wait for the oven to reach room temperature.
Clean the combustion residue in the Ash pan (See "7 - CLEANING").

SHUTDOWN DUE TO A POWER CUT

NOTE!
The oven can still be used if there is a power cut, paying attention to the amount of wood that is to be loaded.

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ANOMALY
The oven emits smoke.

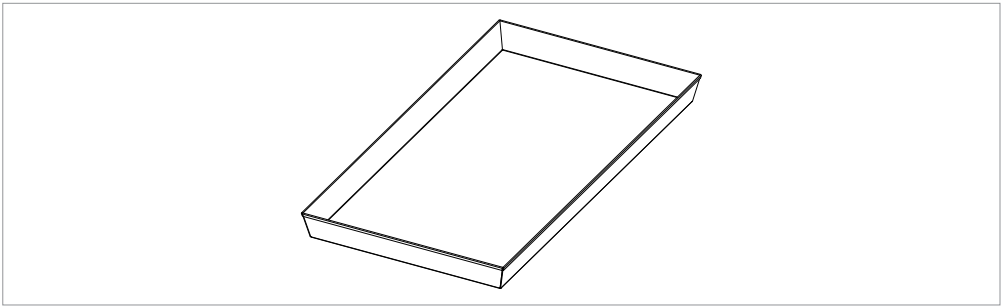
SOLUTION
Clean the smoke exhaust and the relative pipe (See "7 - CLEANING").

For any other type of operating anomaly of the oven **CONTACT THE AUTHORISED RETAILER**.

Description

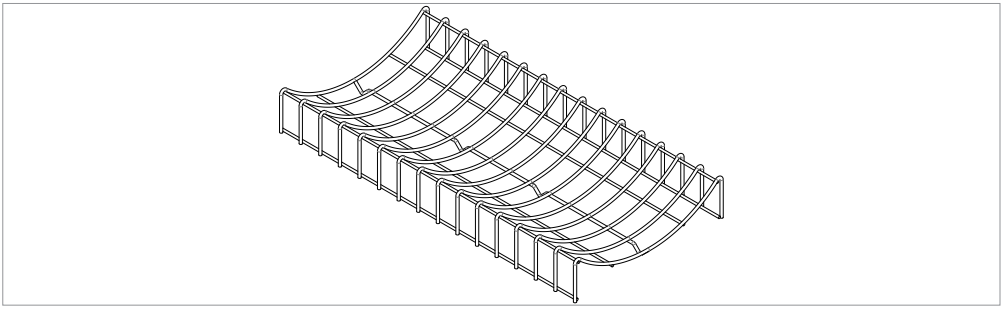
ALUMINIUM TRAY

This is filled with water when the Cooking Rack is used as a container for food.



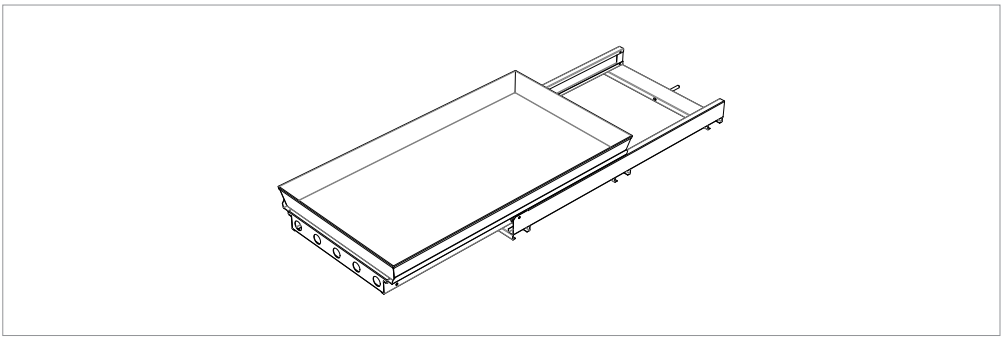
ROASTING RACK KIT

Used for large roasts (turkey, goose) or pork roasts.



TRAY CART

A useful accessory to easily remove the tray.



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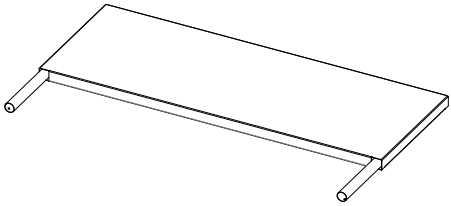
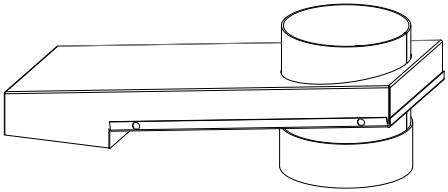
SIDE SHELF (for ovens with cart)
Surface used as a worktop.

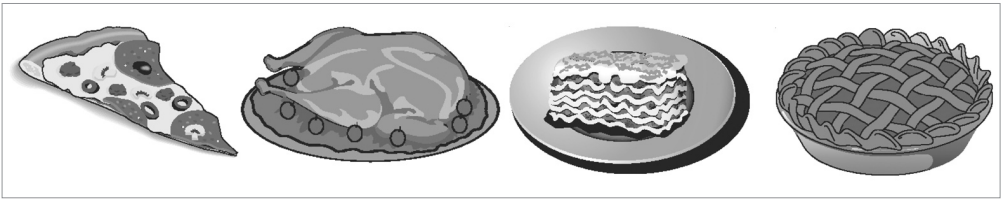


STEAM / SMOKE MANIFOLD
Used to convey the steam in the smoke exhaust.



USING THE OVEN TO COOK FOOD

A few examples of how to cook PIZZA - LASAGNE – ROAST - TARTS - are described below. The Cook's experience and expertise will eventually lead to successful dishes.



NOTE!
Only pizza and bread must be cooked on the refractory surfaces.
Always cook other food in trays placed above the grille.
The cooking time depends on the volume of the food.

Example:
A TURKEY must be cooked for **two hours at 200/240°C.**
A CHICKEN must be cooked for **one hour at 200/240°C.**
A QUAIL must be cooked for **15-20 minutes at 200/240°C.**
LASAGNE must be cooked for **20-30 minutes at 220/250°C.**

NOTE!
Place a bowl of water in the Cooking Chamber to increase the moisture.
Moisture improves the cooking process and browns the food.

RECOMMENDED COOKING TABLE

FOOD	°C	TIME IN MINUTES
TART	180 - 220°C	15 - 30
BREAD	220 - 250°C	40 - 60
FISH	200 - 240°C	30 - 40
ROAST	200 - 240°C	70 - 110
A SLICE OF PIZZA	250 - 280°C	15 - 20
A WHOLE PIZZA	270 - 300°C	2 - 3

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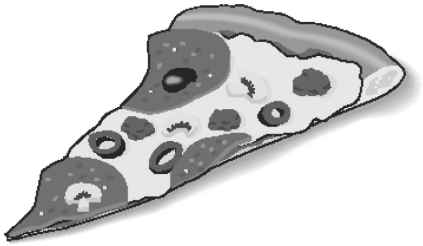
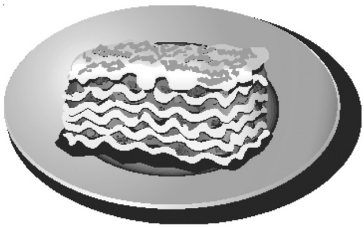
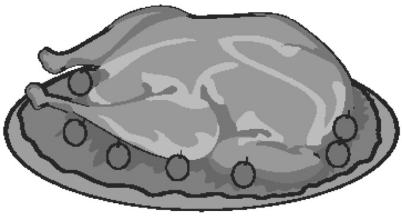
A WHOLE PIZZA



- Bring the oven to 270-300°C, switch the fan on via the FAN switch (6) and keep it at this temperature for an hour.
- Dampen the refractory surface with a cloth.
- Place a metal or glass bowl with water in the COOKING CHAMBER 10 minutes before entering the food to increase the moisture.
- Place the pizza on the refractory surface and close the COOKING CHAMBER DOOR (E).
- Remove the pizza after two or three minutes (depending on the topping).

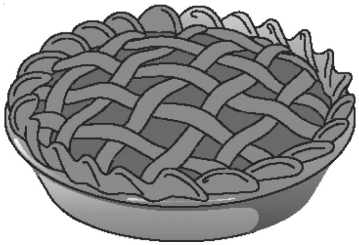
BAKED PASTA AND ROASTED CHICKEN





- Bring the oven temperature to 200/240°C.
- Switch the fan on.
- Once the temperature is reached, there must be enough wood to maintain the temperature constant.
- Make sure there is water in the bowl for moisture.
- Place the RACK at the desired level.
- Place the tray on the RACK.
- Close the COOKING CHAMBER door (A).
- Make sure the temperature does not decrease and adjust the wood in the oven accordingly.
- Wait for the food to cook without moving it constantly.

TART



- Bring the oven temperature to 180/220°C.
- Keep the fan on.
- Place a metal or glass bowl with water in the COOKING CHAMBER to increase the moisture.
- Bring the oven temperature to 180/220°C.
- Once the temperature is reached, switch the fan off via the switch (6) and adjust the wood.
- Remove the bowl of water.
- Place the RACK at the desired level.
- Place the tray with the TART on the RACK.
- Close the COOKING CHAMBER door (E).
- Make sure the temperature in the COOKING CHAMBER does not decrease and adjust the wood in the oven accordingly.
- Wait for the TART to cook.

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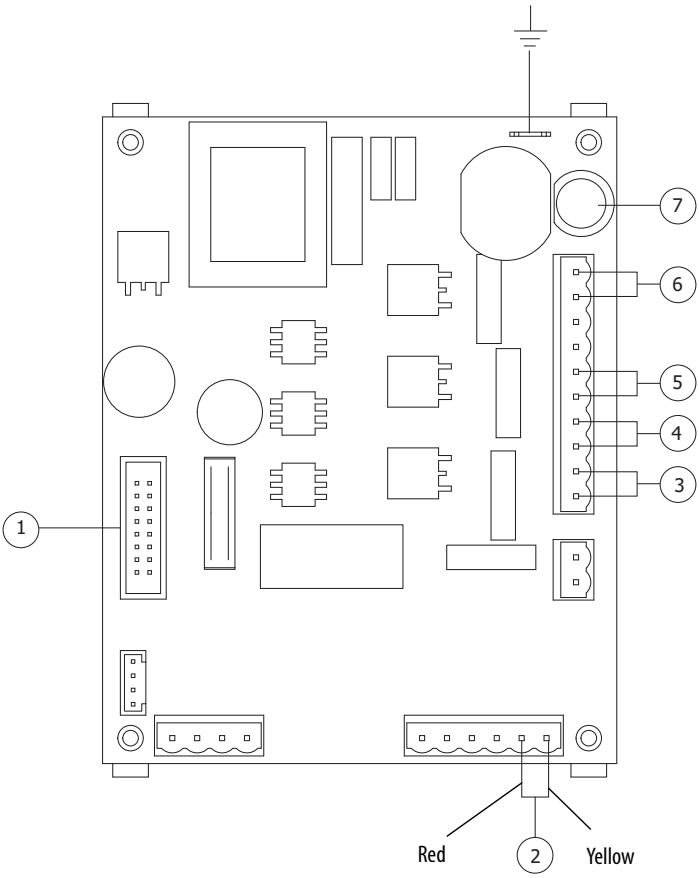
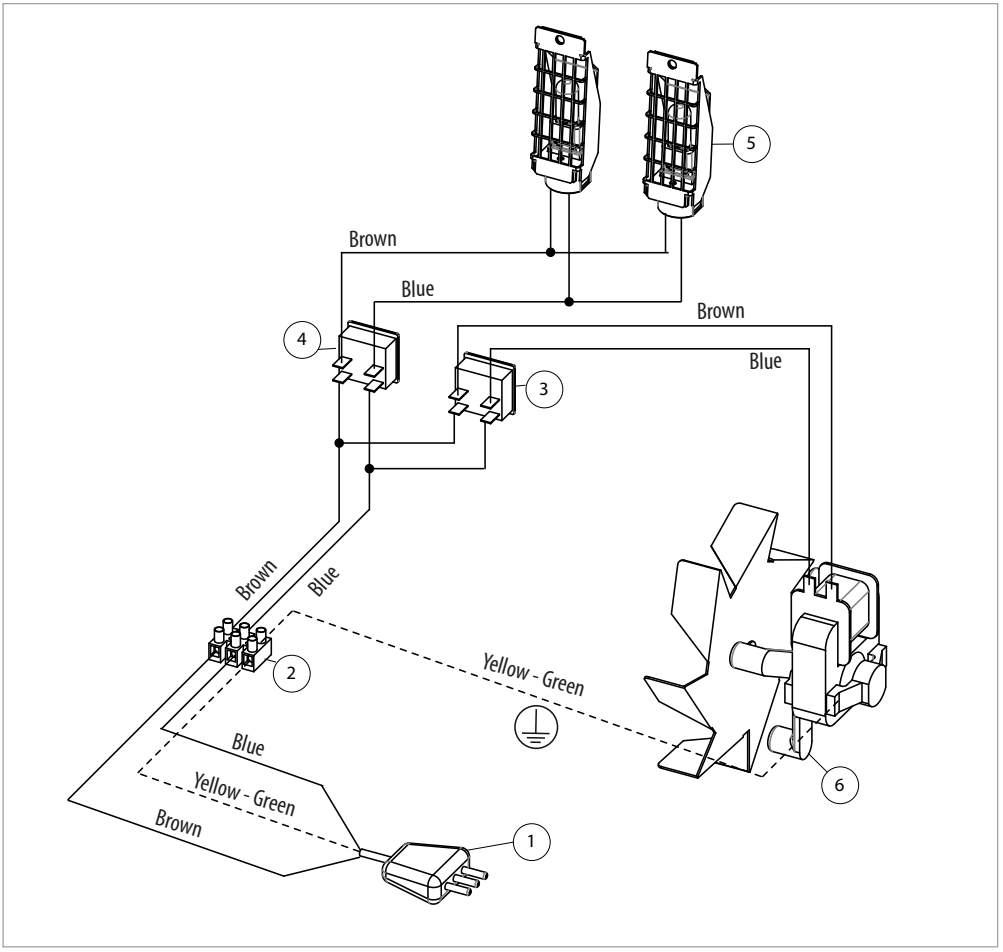


KEY

1 - CONTROL PANEL
2 - COOKING CHAMBER TEMPERATURE PROBE
3 - OVEN LIGHT
4 - INTERNAL OVEN FAN
5 - THERMOREGULATION FAN
6 - SUPPLY
7 - FUSE



KEY

1 - 230V-10A PLUG
2 - CONNECTION TERMINALS
3 - 230V-16A COOKING CHAMBER FAN SWITCH
4 - 230V-16A LIGHT SWITCH
5 - 230V-25W 2 LAMP - LAMP HOLDER
6 - 230V-32W COOKING CHAMBER FAN MOTOR

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MCZ GROUP S.p.A.
Via La Croce n°8
33074 Vigonovo di Fontanafredda (PN) – ITALY
Telefono: 0434/599599 r.a.
Fax: 0434/599598
Internet: www.mcz.it
e-mail: mcz@mcz.it